

## Grease Traps / Interceptors.

### The Problems :

Fats, Oils and Grease [ FOG's ] from Kitchen drains discharge going into Traps.

Too many problems are associated with these systems. The Caterers problems are simply made worse. Effectiveness is very varied, and at best 'poor'.

### Standard internal traps do not meet Legislation :

Design Legislation for Traps – prEN 1825-2 [Building Regulations – H section]

EN 852 Hygiene of Foodstuffs Act.

The British Standard – BS EN 12056-1:2000 - Drainage Systems Inside Buildings.

### Traps - Too Small :

Grease Traps are invariably too small and don't work.

Internally, this trap was very noxious, and the problem was revealed on removal of the trap top – There is a combination of foul septic wastewater, and solids where mould and other growths are evident, due to floating waste, debris and deteriorating solids build up. The trap was very difficult to access and clean out.

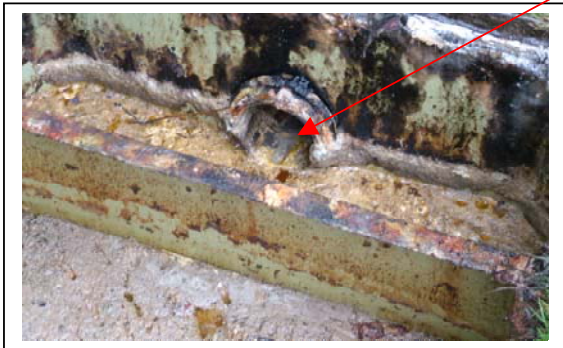
Infestations had been a problem because of his Trap.

This trap does not protect the drains from FOG particles passing straight through.



### Traps - Ineffective :

FOG lining the exit Drain connection and exit chamber



In both these pictures, the exit chambers of traditional Traps can be seen to be lined with FOG – The Drain outlet from the Traps can be seen to have heavy FOG contamination. Therefore the Traps are proving to be ineffective at trapping Food debris, but far from effective for stopping FOG passing through the Trap and to the main drains / sewers.

## Inappropriate :



The Waste Contents of Traps can in no way be seen as appropriate and suitable to be held inside Kitchens – Traps contain a mixture of rotting, festering Organic waste, fats oils and grease, giving off noxious odours, attracting vermin and insects, and are generally regarded as unpleasant and foul – They become an internal septic tank, contravening EN 852.

Often the stench from Traps can be quite vile. Cleaning out Traps is a specialist job, and is a very unpleasant job, requiring specialist contractors as the waste product is a 'Classified' waste. Cleaning has to be undertaken out of hours. Not nice, and very expensive.

Similarly – the problem exists that cleaning in, around and under the Traps is impossible providing considerable hygiene and safety concerns - EN 852 Hygiene of Foodstuffs Act.

Traps that allow sewer gas into Kitchens, contravene BS EN 12056

*"Drainage systems shall be designed and installed so that health and safety of the users and occupiers of the building is not affected, by amongst other things, the penetration of toxic or noxious odours into the building". "Drainage pipework systems installed inside buildings shall not release vapours and foul air into the building".*

### Advanced Options – Mechanical solutions :

Options are provided by means of Mechanical / Automated FOG removal systems. These are expensive. Regrettably, effectiveness is not always proved. This is due to the problem that Kitchen wastewater discharge is usually too hot, there is too much waste discharge and the sizes of the systems are too small.



In both these examples, the exit chambers of mechanical Grease removal systems, which are connected directly to the waste drain, are laden with FOG build up, and the Drain connections can be seen to be heavily coated with FOG residue – the drains will be lined with FOG.

